

size, thawing said milled particles without shearing the ground fish meat mass by elevating the temperature to give a ground fish meat; and mixing under stirring said ground fish meat together with additives with the use of a pin mixer, wherein said additives include at least one of a seasoning, starch, sugar, and a polyphosphate.

[Please amend claim 8 as follows:]

62 8. (Third Amendment) A process for producing kamaboko which comprises:

molding a material for fish paste products, which material has been produced by milling a frozen ground fish meat mass in a substantially uniform manner, thawing the milled fish meat by elevating the temperature to give a ground fish meat, and mixing under stirring said ground fish meat together with additives using a pin mixer to form a molded product,

passing electric current through the molded product, this heating the molded product due to the electrical resistance within the molded product,

subjecting the molded product to suwari gelation by heating for a definite time, and

then further heating the molded product.

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Please enter the following new claims:

15. (New) A process for producing materials

for fish paste products comprising the step of milling a frozen ground fish meat mass to a uniform particle size at -15°C or below and thawing said milled particles without shearing the ground fish meat mass by elevating the temperature to give a ground fish meat; and mixing under stirring said ground fish meat together with additives with the use of a pin mixer, wherein said additives include at least one of a seasoning, starch, sugar, and a polyphosphate.

33 16. (New) A process for producing kamaboko which comprises:

a. molding a material for fish paste products, which material has been produced by milling a frozen ground fish meat mass in a substantially uniform matter at -15°C, thawing the milled fish meat by elevating the temperature to give a ground fish meat, and mixing under stirring said ground fish meat together with additives using a pin mixer to form a molded product;

b. passing electric current through the molded product, thereby heating the molded product from electrical resistance within the molded product;

c. subjecting the molded product to suwari gelation by heating the molded product for a definite time; and

d. then further heating the molded product.